6AKZ 149

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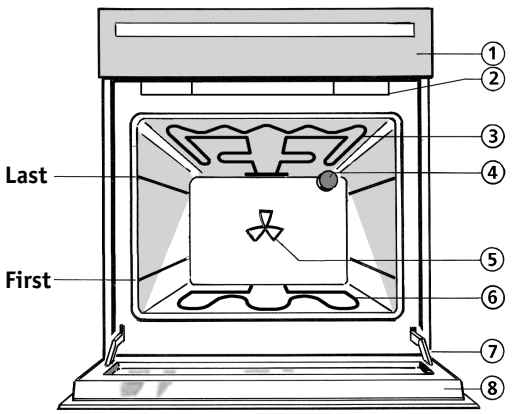
PRODUCT DESCRIPTION SHEET



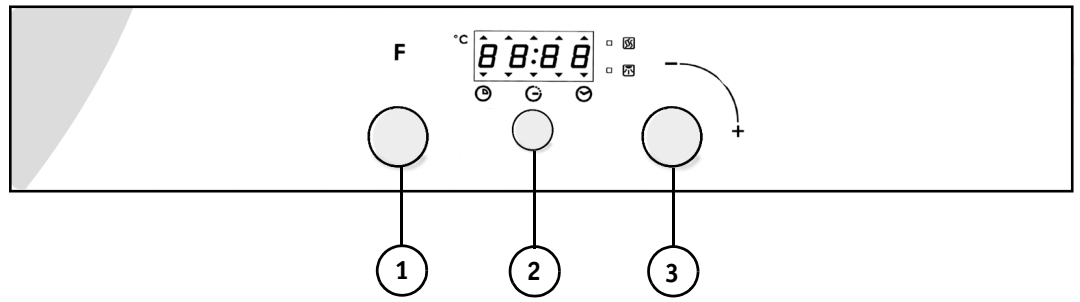
First-Last... shelf positions
1.Control panel
2.Cooling fan* (not visible)
3.Top heating element (can be lowered)
4.Oven light
5.Fan
6.Bottom heating element (not visible)
7.Oven door hinges
8.Oven door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.
Important: An optional kit consisting of an oven door glass and of relevant mounting components, is availab°le by the After-Sales Service.
The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house.
Code N°: 4819 310 39186.

ACCESSORIES • Grid •Pan set kit

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/ level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	STATIC	200C	To cook food at one shelf level. Preheating.
	PASTRY (Static+Fan)	175C	To cook on two shelf levels, at the same temperature.
	GRILL	3	To grill small pieces of meat, toast, etc...
	TURBOGRILL (Grill+Fan)	3	To grill large pieces of meat.
P	PROGRAMME	P1	To bake pizza, bread, focaccia.



1 Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate and the temperatures (Function **P**).

STARTING THE OVEN
When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows " STOP".*

To start the oven:
- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

PRE-HEATING YOUR OVEN
Your Whirpool oven has a special pre-heating programme to ensure a speedy heat up time.
To pre-heat your oven:
1. Select the **P1** feature on the functions selector knob.
2. Set the required temperature on the temperature selector knob.
3. The temperature is indicated by the lights at the top of the control panel.
4. When the lights are fully lit, the pre-set temperature has been achieved.
5. As a guide, the temperature you selected will normally be achieved within 12 minutes.
6. Now selected the function and set the time you require, the continue the cooking process.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Tempera-ture (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
		X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
		X	1	190	150 - 180
Goose (2 Kg)		X	2	200	120 - 130
		X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
		-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55
		X	2	190	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Tempera-ture (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		X	2	190	35 - 45
		-	2	190	50 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	190	35 - 45
Baked potatoes		X	2	200	40 - 50
		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	35 - 45
		-	2	190	40 - 50

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Tempera-ture (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
		-	3	160	30 - 40
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	170	90 - 95
Tarts		X	2	180	25 - 35
		-	2	180	30 - 40
Apple strudel		X	2	200	40 - 45
		-	2	180	45 - 50
Biscuits		X	2	180	20 - 30
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	190	25 - 35
		X	2 - 4	190	30 - 40
Savoury Pies		X	2	200	50 - 55
		X	2	200	40 - 50
Lasagne		X	2	200	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	40 - 50
Meringues		X	2	90	120 - 150
		-	2 - 4	100	120 - 150
Vol-au-vents		X	2	200	15 - 25
		X	2 - 4	200	20 - 30
Soufflés		X	2	190	30 - 40
		X	2	190	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 min.)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	4	5	30 - 40
Pork chops		X	4	5	25 - 35
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (pork, beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45